

Culinary News

Chef of the Year 2010

Contest kicks off New Year

Crowning Glory

Members' Dinner report

Competition corner

Round-up of competition news

Best of the new breed!

**Helen Evans leads
a Midlands 1-2-3 in
Young Chef competition**



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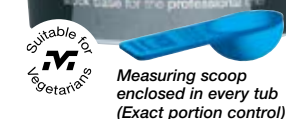


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Chairman's report winter 2009

Dear members,

Would you believe it, the festive season is upon us once again. Where did the past 12 months go?

When I reported last year, I was talking about the fact that we were facing one of the longest recessions this country has ever seen. That much is true, and unfortunately there have been many casualties in business and employment as a result. On the bright side though, many restaurants, hotels and other sectors of the industry have risen to the recession through clever marketing and business planning, resulting in successful survival. In the fast food industry and companies like Greggs The Bakers, we have seen a growth in business and the creation of new jobs.

In these tough times, we too as a federation have had to watch our operating budgets carefully. Like others, our costs keep rising. For the benefit of the British Culinary Federation, we will be proposing a slight increase in subscriptions for members from next autumn. Our fees have remained the same for five years and will still be very competitive. We have also introduced a selection of new Culinary Partners' packages offering superb benefits. Please see the website for details.

Our Members' Dinner on the 1st November was held at the Crowne Plaza Hotel, Birmingham and attended by around 120 guests. It was the first year it has not fallen on Remembrance Sunday. Our thanks go to all the team at the Hotel, especially General Manager Mike Mason and Head Chef Darren Rowe, for all their assistance in planning the evening. Thanks also to members Adam Bennett and Jacqueline Keenan, Head Chef and Pastry Chef from Simpson's, and Glyn Jacklin, Head Chef of the Draycote Hotel, who supported Darren

and his brigade in the kitchen. The evening was a tremendous success and the money raised helped us donate a further £600 to the British Heart Foundation, a charity we supported this year when member Steve Scuffell and colleagues from the Crown Moran Hotel Group embarked on a walk from both London and Leeds, along the Grand Union Canal, to Birmingham to raise funds for this fine charity.

The 16th November saw the BCF Young Chef competition once again held in the Molteni kitchens at University College Birmingham. The 16 finalists from all around the country worked extremely hard, showing very high standards and I congratulate them all. The winner was Helen Evans of Simpson's Restaurant, Birmingham. The BCF would like to say a special thank you to Andrew Jones of Electrolux Professional for once again sponsoring the competition and Nick Green of Villeroy & Boch (UK) Ltd for supporting the event, providing the china and donating a trip to Luxembourg.

Hopefully you will have seen our new look website www.britishculinaryfederation.co.uk. It still has a little more work needed but my thanks go to Chris Hudson for all his help in the arduous task of putting this together.

Finally, on behalf of the Executive Council and my Committee, I wish you a very Merry Christmas and a prosperous and healthy New Year.

Mark Houghton

Mark Houghton, **Chairman**



Mark Houghton

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British Culinary Federation

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Can members please send their email addresses to BCF secretary
Jayne Mottram on secretary@britishculinaryfederation.co.uk

Keith gets on his bike for charity

British Culinary Federation member and Head Chef at Scarman House, University of Warwick, Keith Tayler dusted his old bike down to support The British Heart Foundation.

On Sunday 4th October, the ride started at Coombe Abbey in support of the British Heart Foundation with 581 bike riders taking part, putting this event firmly on the BHF cycling calendar.

A scenic route took cyclists around the villages of Coventry and Rugby including Brinklow, Bretford, Birdingbury, Napton on

the Hill, Southam, Leamington Spa, Baginton and Wolston, covering a distance of 50 miles.

The course took Keith three hours and 50 minutes to complete at an average speed of 13.2 miles an hour. He raised £224 towards the British Heart Foundation's target of £25,000 from the event.

Well done to Keith who trained exceptionally hard for this worthwhile cause.



Chefs' intercity challenge raises £10,000



Congratulations to chefs Stephen Scuffell, Executive Chef at the Crown Moran Hotel, London, and Robin Williams and Maciek Padula, from the Bewleys Hotel, Leeds, for raising £10,000 for British Heart Foundation.

The trio walked to Birmingham from their respective cities during the week of 19th to 23rd October, covering almost 300 miles between them. Moran and Bewleys Hotel Group Managing Director, Tom Moran, also walked more than 40 miles with them.

They were welcomed into the city by many industry colleagues, including students from University College Birmingham, local chefs and representatives from the British Heart Foundation, as well as local press.

To celebrate the end of the walk, a Fundraising Dinner was held at UCB, cooked and served by the students, with £4,500 being raised for the charity.

Professor Ray Linforth, Principal at the College, said he was delighted to support the British Culinary Federation and the Craft Guild of Chefs for this very worthy cause.

The chefs will continue fundraising until February 2010 in aid of the British Heart Foundation's initiatives that promote the benefits of healthy eating and exercise to children and young adults. To help reach the £50,000 target, donations are still very welcome online at www.justgiving.com/chefsintercitychallenge.

Campaign partners were Moran Bewleys Hotel Group, British Culinary Federation and Craft Guild of Chefs.



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Simon Hulstone to cook for UK in 50th Escoffier Challenge



BCF member Simon Hulstone, Chef proprietor of the Michelin-starred Elephant restaurant, in Torquay, has won a place at the 50th International Escoffier Challenge next year.

He will represent the UK in the professional category at the Escoffier International final to be held in Nice, in February 2010, after winning a four-hour

final organised by the Association Culinaire Francaise at the Hammersmith & West London College on Saturday 17th October.

Representing the BCF, he was required to cook a traditional Auguste Escoffier starter of artichoke filled with mushroom duxelle, poached duck, sauce Choron and mushroom fumet, before cooking a dish of his choice using chicken and four garnishes.

Looking forward to Nice, Simon said: "This is a good grounding and practise for the Bocuse d'Or competition next year, as the two competitions are very similar."

Industry gems sparkle on the UK hospitality stage

The cream of the UK hospitality, leisure, travel and tourism industry celebrated at the prestigious Springboard Awards for Excellence ceremony in November.

From 150 entries received this year, 48 were short listed for 17 awards across categories focusing on Promoting Careers, Attracting People and Employment Practice.

A highlight was the presentation of The Chris Beaumont Special Award, which was awarded to Joe Queen, Executive Head Chef at the Thistle Hotel, Glasgow, for his outstanding contribution to the industry.

The judges were unanimous in voting for this year's winner, who has been actively involved with Springboard for over six years.

Television presenter Leah Charles hosted the glittering award ceremony at the Intercontinental London Park Lane Hotel, in London, last month.

For a list of awards, sponsors and winners, go to <http://springboarduk.net/>.



Merry Christmas

The Executive Council and Committee of Management would like to wish all members, Culinary Partners, sponsors and supporters of the British Culinary Federation a merry Christmas and a prosperous new year.



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Aubrey Allen is Top of the Shops

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National Catering Butcher and BCF culinary partner Aubrey Allen has won a prestigious award in London for being the most innovative butcher in Britain.

The award, sponsored by the industry's leading publication Meat Trader's Journal, recognises the crème de la crème of the butchery world and rewards those who go the extra mile for the customer.

As well as supplying the country's finest chefs – including Rick Stein and Raymond Blanc – with top quality meat, Aubrey Allen have a flagship butchers

and delicatessen in Leamington Spa. It's through the shop they were able to pick up the accolade.

To win the award Aubrey Allen had to submit a written entry, outlining all the promotions and recipes they have in-store.

Having successfully completed that stage, they then beat off fierce competition from around Britain to impress the judges when they came to inspect the shop.

The judges saw the many tastings, the wide range of chef prepared meals, as well as promotional days to appeal to the

pensioner and student markets.

Simon Kelly, shop manager, said: "We are delighted that we have been recognised for our innovative ideas. We are always thinking of new recipes and promotions to keep our customers happy – and we enjoy listening to what our customers want.

"We have a lot of fun in the shop as well as hard work, because our passion for what we do is genuine."

Aubrey Allen

the chef's butcher

David Woods wins Shepherd's Pie Challenge

David Woods, executive chef at Sofitel London, Gatwick has won the Major Shepherd's Pie Challenge with a creative recipe combining Major Lamb stock base, Major Veal Jus, layered caramelised onions and lamb's kidneys, topped with a creamy mash laced with Jerusalem artichokes.

In a hotly contested cook off which took place at Major's new Innovation Centre in Northamptonshire, David impressed the judges with an interesting mix of flavours and textures and a stunning presentation, featuring skewered sweetbreads and nasturtium flower heads.

Major organised the competition in conjunction with the Craft Guild of Chefs and the British Culinary Federation and challenged chefs to get creative with what is a Great British classic.

David Bryant, managing director for Major, said: "We were looking for chefs to push the boundaries with the

traditional staple ingredients of minced lamb, onions and potatoes and come up with new recipes giving Shepherd's Pie an innovative twist and wow factor. David certainly did that.

"The combination of flavours and attention to detail were really impressive. David even went as far as organising for the first UK crop of the speciality potato variety, the Heritage Red King Edward, to be harvested for the competition.

"All credit goes to David for a tremendous effort, he was a very deserving winner."

David Woods said: *"I am naturally over the moon to have won the Challenge. The competition was fierce and I was up against some great dishes. As far as my recipe goes, the Major Lamb stock base adds a depth of flavour, which is not always practical for a busy chef to recreate with a kitchen-made stock.*

"The thickened Veal Jus is especially useful as it adds a richness without the need to use flour or other thickener.

I am very impressed with the flavour that the Major stock bases deliver and also appreciate that in some situations, for example, when making a vegetable based soup, it is more practical to use a Major product than to source, prepare and cook fresh vegetables."

The judges for the competition were Bernhard Engelhardt and Chris Basten – Craft Guild of Chefs; Graham Crump and Jim Eaves – British Culinary Federation; and Major's executive development chef, Brian Eastment.

David won a Champagne reception, dinner and overnight accommodation at a five-star London hotel and two tickets to a top London show for winning the competition.



New chocolate range from BCF Culinary Partner

Town & Country Fine Foods has announced the launch of the new catalogue from chocolaterie Michel Cluizel, which includes three brand new chocolate couvertures.

The Elianza range is specially designed to meet the specific demand of professionals and consists of 55% dark (with roasted cocoa and licorice flavours), 35% milk (caramel ice-cream) and Ivory Elianza (with crème brûlée and honey flavours).

The couvertures are easy to work with, regardless of temperature and humidity conditions and, thanks to the range's exceptional fluidity, it is perfect for chocolate making, icing, moulding and pastry making.

'Elianza' couvertures are made of sunflower lecithin, which guarantees optimal food safety.

New pralinés recipe

Meanwhile, Michel Cluizel's new range of pralinés has now been unveiled.

The confectioner's reputation results from the use of selected whole almonds and hazelnuts, and the new recipe of 'Intense Hazelnut' Gianduja – made with less sugar and more hazelnut – is tastier, softer, with an easier-to-blend texture for more varied uses.

Dried fruits are poured into large red copper kettles, on direct fire heat, and cooked in caramelised cane sugar.

Praliné is then naturally air cooled, in order to achieve an even crystallization. Pre-grinding of praliné is made in a traditional way, using a granite grindstone, and final grinding allows praliné refining and grain size.

Confectioner's pralinés and Gianduja are available in 5 kg buckets.

New rectangle-shaped Façonables

Chocolate hollow bodies, called 'Façonables', enjoy a very positive image among pastry chefs and Town & Country Fine Foods has a new range.

The rectangle-shaped Façonables are characterized by their original and elegant shape, as well as by the great delicacy of their chocolate edges, and the exceptional quality of the chocolate that is used to make them.

Made of 100% chocolate, ready-to-use Façonables can be used for both sweet and savoury creations.



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Midlands dominates Young Chef of the Year

Helen Evans from Birmingham, who works under Michelin-starred Andreas Antona at the acclaimed Simpson's Restaurant in Edgbaston, was recently crowned British Culinary Federation Young Chef of the Year 2009 at a dinner and glittering ceremony attended by 100 industry guests at University College Birmingham.

The 22-year-old, who has never competed before and was the only female finalist, said she couldn't believe it when her name was called.

"I listened as they announced third and then second place, and thought at that point I had no chance," she said. "I was shocked but ecstatic to win. It was also really great that my mum was here to see me win such a prestigious award."

In second place was Aaron Darnley, chef at Birmingham's Edmunds Restaurant in Brindley Place, and third was Matthew Willdig, chef at Moat House in Acton Trussell, Stafford.

Sixteen finalists aged 23 years or under took part in an adrenalin-fuelled cook off at University College Birmingham's Molteni kitchens on Monday 16th November.

Competitors had to create a three-course meal for two people, incorporating a fish starter using bream, main course using British pork and a sweet using pears and chocolate.

Helen's winning menu

Sea bream with potato scales, spinach and caviar sauce

Pork cutlet, black pudding, mustard oils with pomme puree, apple and confit of cabbage with marjoram and caper sauce

Pear, chocolate and chestnut mille feuille.



The winning dishes





The sixteen finalists

The finalists were:

Steven Allery

The Dorchester Hotel, London

Jack Allibone

House of Commons, London

Edward Attwell

Love's Restaurant, Birmingham

Gary Brown

University of Warwick, Coventry

Aaron Darnley

Edmunds Restaurant, Birmingham

Liam Davies

The Manor Hotel, Meriden

Adam Degg

New Hall Hotel, Sutton Coldfield

Liam Dillon

University College Birmingham

James Deprose

RAC Club, London

Tom Edmunds

Hyatt Regency Hotel, Birmingham

Helen Evans

Simpson's Restaurant, Edgbaston

David Ingle

Oakley Court Hotel, Windsor

Paul Kirk

Liverpool Community College

Jonathan Mills

Mallory Court Hotel, Leamington Spa

Luke Staton

Keele University, Keele

Matthew Willdig

Moat House, Acton Trussell, Stafford.

Competition organiser Lee Corke said it was a fantastic year for the Midlands, with three of its finalists taking fine dining to another level.

"It's incredibly hard to cook for a scrupulous judging panel when you are so young, and Helen, in particular, was outstanding in the final cook-off," he said. "Over the years, we have seen some extraordinary young chefs go through this competition and it's very encouraging to see the standard getting better and better."

Judges were Kevin Viner from Viner's Restaurant in Falmouth, together with Simon Hulstone, from Michelin-starred restaurant The Elephant, in Torquay, Eric Bruce, Chef Patron Restaurant Severn in Bridgnorth, Shropshire, and Jerry Toth, Operations Director for the Sundial Group.

As well as receiving The David Bache Trophy, Helen was also presented with a cheque for £250, a trip to Luxembourg, an industry stage, personalised chef's jacket, framed certificate and commemorative plate from Villeroy & Boch and a set of chefs' knives from Electrolux.

Over the years, the annual competition, sponsored by Electrolux Professional and supported by Villeroy & Boch, has discovered some incredible talent, attracting a host of young chefs from top hotels, restaurants and prestigious catering venues throughout the UK.

Last year's winner was Micheal Dipple from Forest Hotel, Dorridge, while previous BCF Young Chef of the Year winners have included Michelin-starred Marcus Eaves from L'Autre Pied, London; Ben Ternent of Opus Restaurant, Birmingham; Daniel Morris, The Elephant Restaurant, Torquay; and Sue Ellis from Belle House, who has appeared on Channel 4 cookery programmes and had recipes featured in the Hairy Biker Cookbook.

Judging proved a tough job



Helen claims her prize



Aaron Darnley came second



Third-placed Matthew Willdig in the kitchen

Success for BCF chef at Salon Culinaire

North Warwick and Hinckley College held a Salon Culinaire on Tuesday 24th November – and BCF member Mathew Shropshall wowed the judges.

Local restaurants, hotels and colleges – including Liverpool College and Hereford College – attended the event, but Mat proved his class by winning six awards.

Mat, who is a full-time lecturer at Birmingham College of Food, claimed Two Plated Starters – Gold Medal and Best in Class; Two Static Main Course – Gold Medal and Best in Class; and Two Plated Desserts – both Silver Medals.



Three decades in the business for Birmingham Professor

More than 80 guests, including yours truly, attended a superb five-course dinner with fine wines in honour of Professor David Luke, to recognise the contribution he has made to University College

Birmingham over the past 30 years. UCB Principal, Ray Linforth, said the evening was an opportunity for Governors, colleagues, family and friends to pay tribute to David's outstanding work.

Former Principal, Dr Eddie McIntyre CBE, hosted the evening and Chair of Governors, Nigel Moss, praised David Luke's commitment and professionalism towards the college.

By Peter Griffiths






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Search for North West Young

There are just two heats to go before the nail-biting finale of North West Young Chef of the Year 2010, led by British Masterchef Brian Mellor and sponsored by Essential Cuisine.

County showdowns have now taken place in Manchester, Lancashire and Cheshire, with two remaining cook-offs scheduled before April next year.

The battle for Merseyside Young Chef of the Year will take place on a date to be confirmed, with closing date for entries 10th January. Lakes Hospitality Cumbrian Young Chef 2010 takes place at Kendal College on 30th March and entries must be in by 12th March. Entry forms can be found at www.essentialcuisine.com/NWYoungChef2010.

Talented young chefs with a place secured in the final are Michael Tate, chef at Harvey Nichols' Second Floor Restaurant in New Cathedral Street, Manchester, Jamie Bridgett, chef de partie at Carden Park, near Chester, and Martin Hargreaves, senior chef de partie at Cassis at Stanley House Hotel in Mellor, Lancashire.

To get through to next June's final cook-off, all three had to cook up a winning meal for two alongside other 18 to 25 year olds, using local North West produce costing up to £25.

Michael Tate, who dreams of running his own venture in Cornwall and narrowly missed out on a place in the final of last year's North West Young Chef competition, bowled over judges this time around after using his experience to learn more about organisation and timing.

Michael impressed with a majestic hand-dived scallops, quince puree and apple salad, Ribble Valley mallard, savoy cabbage, roast shallot, smoked egg yolk and open ravioli, and roast pumpkin tart, cumin caramel, pecans and cinnamon.

Competing in the Cheshire round, linked with Visit Chester & Cheshire's Most Up and Coming Chef 2009, Jamie Bridgett also made his mark with his



"insatiable" passion in the kitchen.

His works of art included a mouth-watering main course of chicken chasseur and a rich chocolate tart with Carden's elderberry and marzipan cream for dessert.

Martin Hargreaves, who was hailed modern apprentice student of the year three years running at Blackburn College and aspires to be his own boss by the age of 30, was the third chef to pass the test and win a place in the North West Young Chef final.

To win Lancashire Young Chef of the Year, co-ordinated by Lancashire & Blackpool Tourist Board, he served up an exemplary cauliflower risotto with



Morecambe Bay langoustines starter, Huntley's roe buck venison for main course, and Cheshire apple trifle for dessert.

Heat judges have included some of the most acclaimed chefs in the industry, including British Masterchef Brian Mellor (Chef 'n' Farmer, Wirral), Paul Askew (chef patron at The London Carriage Works, Liverpool) and Ian Jaundoo (executive chef and lecturer at Liverpool

Chef 2010 gathers pace

Community College), Maurizio Botcchi (La Locanda, Gisburn), Andrew Nutter (Nutters Restaurant, Norden, near Rochdale), Howard Wallace (Manchester College chef trainer) and Nigel Crane, chef and managing director of Cheshire-based Essential Cuisine.

Whoever goes on to win North West Young Chef of the Year 2010 in front of regional producers, food writers, media and top chefs will receive a week-long bursary in a top European restaurant with mentoring from an accomplished chef. He or she will also win a weekend for two at a luxury hotel and a set of Global chefs' knives.

North West Young Chef of the Year aims to give 18 to 25-year-old chefs the opportunity to increase their chances of achieving long-term goals, demonstrate



skills to a professional audience and get invaluable feedback.

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Hotelympia (28th Feb to 4th March) and stand Y160 at Food & Drink Expo (21st to 24th March 2010).

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BCF Chef of the Year 2010 inundated with entries

An overwhelming amount of entries have been received for the prestigious Chef of the Year competition.

The semi-final of the 2010 competition will be held at University College Birmingham on Monday 18th January 2010 and the final will be before a live audience at Hotelympia, ExCel, London, on Monday 1st March 2010.

Sponsor, Peter Allen said he was delighted with the response and was looking forward to seeing the final on the Hotelympia stage.

A guest list of renowned chefs, including Jean-Christophe Anasay-Alex, Michelin-starred chef from Les Toques Blanches Lyonnaises, have been invited to judge.

With a first prize of £2,500 to be presented at a Champagne and canape reception at ExCel to announce the winners, it promises to be a very exciting and successful event.

The competition, which has been running since 2000, was originally a contest for Midland Chefs only, but such was the popularity and profile of the event that it went national in 2008.

Past winners include Simon Hulstone, chef patron of Michelin-starred 'The Elephant' restaurant, in Torquay, and winner of the Roux Scholarship in 2003; Richard Turner, from Restaurant of the Year 2007 'Turner's of Harborne'; and award-winning executive chef Luke Tipping, of Simpson's, Birmingham.

To see the chefs in action at last year's competition and to hear the judges comments visit www.aubreyallenwholesale.co.uk/chefoftheyear and click on the video link.

Fifth Members' Dinner the Crowning Glory



The fifth British Culinary Federation Members' Dinner took place on Monday 1st November at the refurbished Crowne Plaza Hotel, in Birmingham's city centre.

Around 120 members and guests enjoyed a Veuve Clicquot Champagne and canapé reception, followed by a five-course dinner cooked by the Crowne Plaza's team of chefs, headed up by Darren Rowe. BCF members Adam Bennett and Glyn Jacklin, along with Jacqeline Keenan from Simpsons Restaurant, in Edgbaston, were also among the culinary team.

The menu was designed by Executive Council member Andreas Antona and was executed perfectly by the assembled brigade of chefs.

BCF Chairman Mark Houghton welcomed members and guests to the event before dinner. Mark thanked the hotel's General Manager, Mike Mason, for his hospitality and use of the hotel.

Dinner was served and enjoyed by all of the discerning diners. After dinner BCF Vice Chairman Jim Eaves called the food service team into the room to thank them for their hard work. The chefs were thanked and everyone stood for the toast of Sante du Chef.

The BCF Committee of Management would like to thank the General Manager and all of the staff of the Crowne Plaza for their hospitality.

The five-course menu was:

Tartare of sea bream and smoked salmon,
Avruga caviar

Escalope of foie gras, pain d'epice,
baked banana

Roast saddle of Cornish lamb and slow
cooked shoulder, crispy sweetbreads,
artichoke, green beans and Feta cheese

Camembert aged in Calvados, jazz
apple and truffle salad

Coeur of Guanaja chocolate and raspberry
mousse, cacao streusel, raspberry sorbet





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Hans Bueschkens Junior Chef Challenge



BCF Young Chef member Aaron Darnley, from Edmund's restaurant, in Birmingham, will be representing the British Culinary Federation and England in the Hans Bueschkens Challenge,

being held in January. Sponsored by the BCF, Fairfax Meadow, Essential Cuisine and supported by University College Birmingham, Aaron will be cooking a three-course meal for eight covers from a mystery basket of ingredients. BCF Competition

Organiser Lee Corke said: "Having seen this young man compete before, I have every confidence in his ability to produce the dishes on the day."

Mentor and Chef Patron Andy Waters was delighted and very proud that Aaron had been chosen for this very prestigious competition.

"I will be working extremely

experience of a lifetime."

BCF Chairman Mark Houghton said that he was delighted to support young chefs like Aaron.

"Sending them to a world

The competition will be held during the WACS Congress in Santiago, Chile, from 24 to 28 January 2010.

hard with him over the next few weeks," he said. "He is really looking forward to his culinary trip and is relishing what he feels will be the

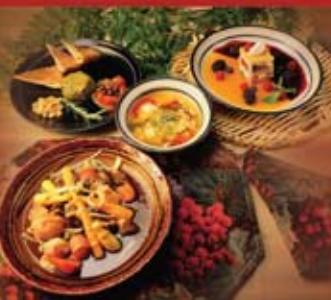
event such as this is all part of the BCF strategy to work closely with young people and help them to enhance and further their career."



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STOCKS TO COMPLEMENT THE WAY YOU COOK

School visit sparks interest in healthy food

Healthy stir-fries were on the menu at St Mary Radcliffe and Temple School as students marked British Food Fortnight.

British Culinary Federation Chef Member, Ben Bartlett, visited the Bristol Secondary School to help youngsters learn about how to prepare nutritious meals with home-grown produce.

The pupils, aged 12 to 14, competed Ready, Steady, Cook style to create healthy, tasty dishes from various produce made available to them.

Ben Bartlett, who is also a member of the British Barbecue Team, said the pupils really enjoyed the visit.

"I had excellent sessions with them all," he said. "It was extremely interactive and very rewarding."



At the competition edge

It has been a busy time for BCF members recently, supporting and judging at various competitions around the country.

Just a few of those events were Compass Chef & Young Chef of the Year, on 12th October, Restaurant Show; Combined Services Salon Culinaire, Sandown Racecourse, from the 27th to 29th October; University of Cambridge celebrating its 800th anniversary with a culinary competition

on 5th November; Sodexo Salon Culinaire, Ascot Racecourse, on 11th November; and finally the University of Cambridge Awards and Presentation, Cripps Court, Magdalene College, on the 26th November.

Many of the competitors from these events have already entered Salon at Hotelympia and the British Culinary Federation wishes them all much continued success.

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BCF DINNER DANCE AND AWARDS EVENING 2010

Sunday 2 May 2010

National Exhibition Centre, Birmingham

- Champagne & Canapé Reception
- Five-course Dinner

Cooked under the watchful eye of BCF Honorary Member and Executive Chef of the NEC, Paul Gould

- Awards Presentations
- Live Cabaret Entertainment

Always a great evening so please book early

Bookings: Jayne Mottram
on 01789 490218

secretary@britishculinaryfederation.co.uk



TEAM ENGLAND SELECTION FOR CULINARY WORLD CUP

The BCF are looking for talented chefs with experience of competing at the highest standard to be part of the senior team which will enter the 11th Culinary World Cup held in Luxembourg between 20-24 November 2010.

Interested persons should contact the BCF secretary by email at secretary@britishculinaryfederation.co.uk

Please provide a current CV, which includes competitions entered to date.

Non-members may apply and join the BCF.



Royal Partnership lands butcher a rare bird

BCF Culinary Partner Aubrey Allen has the ultimate festive treat this year – grey-leg free range partridge from the Royal Sandringham Estate.

The award winning national catering butcher has enjoyed a strong partnership with the estate's head gamekeeper David Clark for a number of years. Aubrey Allen has long since been

committed to selling ethically sourced free range meats and the game from the Royal Sandringham estate certainly provides that – the grounds are an area of outstanding natural beauty and a protected nature reserve.

Royal Head gamekeeper David Clark was particularly thrilled this year as these partridge are rare and it is a credit to their conservation scheme that they

have raised so many.

These wonderful free-range birds are available from Aubrey Allen at www.aubreyallen.co.uk.



The Sensation for the Jubilee

Felchlin, in Switzerland, produces superior Grand Cru Chocolate, which is exclusively supplied to confectioners and chocolate masters in the UK through Town & Country Fine Foods.

This year Felchlin celebrates its 100th anniversary and to commemorate this they have launched a new range of couverture in the style applied centuries ago when chocolate was first celebrated in South America in a rustic form.

Felchlin have selected the finest cocoas for the production of the Centenario jubilee chocolates.

First of all, the cocoa beans growing wild in the lowlands of Beni (Bolivia), then Criollos from the Maracaibo (Venezuela)

and Esmeraldas (Ecuador) areas. The cocoa beans are roasted separately and the cocoa liquors produced individually.

The new Centenario Crudo is processed in a very simple manner and the review of top London chocolatiers and pastry chefs who were recently on a trip to Felchlin with Town & Country Fine Foods was unanimous – that this is a truly great product.

This Centenario Crudo definitely stands out against the increasing uniformity of mass production.

Felchlin also produces a Cru Sauvage – using wild cocoa beans from Bolivia – and Cru Hacienda Elvesia, using beans from the Dominican Republic.



Committee of management



Chairman:
Mark Houghton



Vice-chairman:
(magazine & advertising)
Jim Eaves



Treasurer:
John Peart



Social Events/
Associate Liaison:
Alan Healy



Competitions:
Lee Corke



South West Chair and
Services Liaison:
Rod Naylor



WACS Liaison:
Graham Crump



Website/Triple A:
Chris Hudson



Administration: Jayne Mottram
01789 491218



Social Event Support:
Urban Thompson

Executive council



Andreas
Antona



Brian
Cotterill



Ken Fraser
MBE



Peter
Griffiths
MBE

BCF NEW MEMBERS

The BCF welcomes the following new members.

James Circuit	Head Chef Girton College Huntingdon	Associate
John McEvoy	Managing Director Bournville Catering Equipment	Associate
James Larkins	Development Chef Columbia Centre Station Bracknell	Chef
Kazi Shamim Ahmed	Halal Chef LSG Sky Chefs Manchester	Chef
Stephen Scuffell	Group Executive Chef Crown Moran Hotel London	Chef
Richard Whittle	Chef Burford Golf Club	Chef
Michael Carroll	Executive Chef/Lecturer St Georges University	Chef
Joseph Wilkinson	Chef Lecturer Blackpool & The Fylde College	Chef
Stephen Mather	Executive Head Chef Sidney Sussex College	Chef
Daniel Ayton	Executive Sous Chef Buckingham Gate	Chef
Stephen Bradburne	Executive Head Chef The International Centre Telford	Chef
Emre Erguvan	Assistant Head Chef Sofra Restaurant Covent Garden	Chef
Michel Nijsten (rejoining)	Head Chef Albright Hussey Hotel	Chef
Andrew Soddy	Head Chef Whittlebury Hall	Chef
James Vincent	Catering Manager Sodexo Healthcare Shropshire Nuffield Hospital	Chef
Richard Heppell	Chef Instructor Catering Training Squadron RAF Halton	Chef
Weber Rocha	Head Chef Bridge Street Restaurant Newhaven	Chef
Duncan Holloway	Executive Head Chef Eton College	Chef
Christian Sandhagren	Head Chef Royal Veterinary College Hatfield	Chef
TUCO	General Manager Catering Services Nottingham	Corporate
Craig Chaplain	Trainee Chef The Manor Hotel Coventry	Junior
Luke Staton	Apprentice Chef Keele University	Junior
Allan Jones	Head Chef Keele Univesity	Junior
Lee Somers	Chef de Partie Moxhull Hall Hotel Sutton Coldfield	Junior
James Rogers	Chef Owner The Dog Inn Suffolk	Junior
Matthew Willdig	Moat House Acton Trussel Staffordshire	Junior
Liam Dillon	University College Birmingham	Junior
Adam Degg	New Hall Hotel Birmingham	Junior
Steve Allery	Dorchester Hotel Mayfair	Junior
Helen Evans	Simpson's Restaurant Birmingham	Junior
James Diprose	RAC Club London	Junior
David Ingle	Oakley Court Hotel Windsor	Junior
Jonathan Mills	Mallory Court Leamington Spa	Junior
Philip Bayliss	Leamington Spa Warwickshire	Junior
Iain Birchley	Birmingham West Midlands	Junior
Cameron Bradshaw	Hambrook West Sussex	Junior
Jack Brown	Reigate Surrey	Junior
Patrick Burgess	Shrewsbury Shropshire	Junior
Denise Cerezo Motowe	East Ham London	Junior
Erin Coyle	Ilford Essex	Junior
Kylie Danvers	Coalville Leicestershire	Junior
Joe Edwards	Horsham West Sussex	Junior
Ross Farren	Birmingham West Midlands	Junior
Robert Gibson	Market Drayton Shropshire	Junior
Natasha Griffin	Leicester Leicestershire	Junior
Adam Hartley	Emsworth Hampshire	Junior
Josh Howell	Horley Surrey	Junior
Emma Huckle	Oswestry Shropshire	Junior
Salma Ibrahim	Birmingham West Midlands	Junior
Arran Jones	Stone Staffordshire	Junior
David Jowett	Stratford-upon-Avon Warwickshire	Junior
Paul Kirk	Kirkby Merseyside	Junior
Adam Middleton	Ellistown Leicestershire	Junior
Shaun O'Brien	Liverpool Merseyside	Junior
James O'Keefe	Blackheath London	Junior
Mark Osborne	Wellesbourne Warwickshire	Junior
Sharma Rahman	Ilford Essex	Junior
Jamie Smallman	Cannock Staffordshire	Junior
Zoe Wengreen	Liverpool Merseyside	Junior
Jane Wharmby	Brocton Staffordshire	Junior

Starter for 10...

Jerry Toth is Operations Director and Executive Chef for the Sundial Group of conference centres. He oversees the food, beverage and catering at the three centre – Woodside in Kenilworth, Highgate House in Northam and Barnett Hill in Guildford – and has trained at leading restaurants such as the three Michelin starred L'Oasis, in La Napoule, France. He has also held various Head Chef positions in the Midlands.

What were your favourite meals at home as a child?

My mother's Hungarian Goulash with home made gnocchi

What was the first meal you ever made?

Beef Stroganoff with pilaff rice

When did you first realise that you wanted to become a chef?

The third year of senior school

What was the best day in the kitchen?

My best Kitchen days were working under Louis Outhier at the L'Oasis in La Napoule France

And any kitchen nightmares?

The one that stays with me is when I was 16 and I burnt 300 chicken drumsticks for an evening wedding reception. I cannot repeat what the Sous chef said to me

Do you have a culinary hero or inspiration?

Back in the 1980s, it was Raymond Blanc

What's the most popular dish on your menu at the moment?

Fillet of beef with confit shallots, chantrelle mushrooms, Yorkshire pudding, Madeira sauce and horseradish cream

What advice would you give someone starting out as a chef?

Try to work in a kitchen that has a large brigade of chefs and works with the traditional partie system

Have you a favourite restaurant, other than you own?

Simpsons in Birmingham

What is your favourite meal?

My mother's Hungarian Goulash with home made gnocchi.



2010 Diary dates

25 January Chefs' Luncheon Club

Edmunds Restaurant,
6 Brindley Place,
Birmingham B1 2JB.
Chef/Patron Andy Waters.
www.edmundsbirmingham.com

22 February Chefs' Luncheon Club

Bernadette's Restaurant,
44 Guild Street,
Stratford upon Avon
CV37 6QW.
Head Chef Colin Layfield.
www.bernadettesrestaurant.co.uk

28 February – 4 March Hotelympia ExCel, London

1 March BCF Chef of the Year ExCel, London

29 March Chefs' Luncheon Club

Opus Restaurant, 54 Cornwall Street,
Birmingham B3 2DE.
Chef/Patron David Colcombe.
www.opusrestaurant.co.uk

18 April AGM

Woodside Conference Centre,
Glasshouse Lane,
Kenilworth CV8 2AL.
The AGM starts at 11am and the
meeting starts at 11.30am.
Lunch is at 1pm.

2 May Dinner Dance & Awards Evening

NEC, Birmingham B40 1NT.
Meet at 6.30pm for 7.15pm.

18 May Student Challenge

Cook and Serve Team of the Year,
Stratford-upon-Avon College

All Luncheon Clubs are
12.30pm for 1pm.

Bookings for all events to Jayne Mottram on 01789 491218.

Children's Christmas Party and Annual Christmas Lunch

On Sunday 6th December, BCF parents and children gathered at Scarman House, University of Warwick, for a wonderful Christmas Lunch.

We were delighted that Father Christmas took time from his busy schedule to pop in to see us all, to give each of the children a present and to check that he had their latest wish lists.

Magician Eddie Burke entertained the children before lunch, while Chris and Alan Healy ran the tombola and raised £461. The remaining prizes from the tombola and children's presents were much appreciated when they were taken to the Children's Ward at University Hospital, Coventry.

We are very grateful to our sponsors – Aubrey Allen, B&S Dairy Foods, and Town and Country Fine Foods – for their generous help at the event, and also to Interfruit for the lovely basket of fruit for the Tombola.

Our thanks as always go to the staff at Scarman House. Alison Fox took care of the Front of House team and Keith Tayler and his brigade provided an excellent choice of mouth-watering hot and cold dishes and an excellent range of desserts.

Father Christmas has already agreed to come along to Scarman House next year, and he has promised to keep an eye on the diary page on the website to check the date.

Chef!

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